

at least one hydrophilic non-alcoholic generally recognized as safe flavoring agent; or

- (B) a mixture comprising an alcoholic generally recognized as safe flavoring agent selected from the group consisting of benzyl alcohol and polyphenol compounds and at least one hydrophilic non-alcoholic generally recognized as safe flavoring agent

wherein said hydrophilic non-alcoholic generally recognized as safe flavoring agent comprises an organic acid containing from 1 to 15 carbon atoms or physiologically acceptable salt thereof or hydrophilic acetate or hydrophilic aldehyde and (A) comprises at least two lipophilic alcoholic generally recognized as safe flavoring agents.

25. The composition according to claim 24 wherein said organic acid contains 2 to 10 carbon atoms.
26. The composition according to claim 25 wherein said organic acid is selected from the group consisting of acetic acid, acontic acid, formic acid, malic acid, lactic acid, phenylacetic acid, citric acid, mandelic acid, tartaric acid, fumaric acid, tannic acid, hydrocinnamic acid and mixtures thereof.
27. The composition according to claim 24 wherein said physiologically acceptable salts contain from 2 to 10 carbon atoms and are derived from organic acids selected from the group consisting of acetic acid, acontic acid, formic acid, malic

acid, lactic acid, phenylacetic acid, citric acid, mandelic acid, tartaric acid, fumaric acid, tannic acid, hydrocinnamic acid and mixtures thereof.

28. The composition according to claim 24 wherein the hydrophilic acetate is selected from the group consisting of allicin, triacetin, potassium acetate, sodium acetate, calcium acetate and mixtures thereof.
29. The composition according to claim 24 wherein the hydrophilic aldehyde is selected from the group consisting of furfural, propenic aldehyde and vanillin.
30. The composition according to claim 24, wherein said lipophilic alcoholic generally recognized as safe flavoring agents are selected from the group consisting of n-butyl alcohol, iso-butyl alcohol, hexyl alcohol, L-menthol, octyl alcohol, cinnamyl alcohol,  $\alpha$ -methylbenzyl alcohol, heptyl alcohol, n-amyl alcohol, iso-amyl alcohol, anisic alcohol, citronellol, n-decyl alcohol, geraniol,  $\beta$ - $\gamma$ -hexenol, lauryl alcohol, linalool, nerolidol, nonadienol, nonyl alcohol, rhodinol, terpineol, borneol, clineol, anisole, cuminyl alcohol, 10-un-decen-1-ol, 1-hexadecanol, or their derivatives.
31. The composition according to claim 24, wherein mixture (A) additionally contains a hydrophilic alcoholic generally recognized as safe flavoring agent which is an alcohol selected from the group consisting of 1-propanol, glycerol, propylene glycol and acetoin.

32.

The composition according to claim 24, wherein mixture (A) additionally contains generally recognized as safe flavoring agents selected from (a) phenols, (b) lipophilic esters, (c) terpenes, (d) acetals, (e) lipophilic aldehydes, (f) essential oils, (g) lipophilic acids, and their derivatives.

33.

The composition according to claim 32, which contains from 0.01% to 90% by weight, of generally recognized as safe flavoring agents (a) to (g).

34.

The composition according to claim 24, wherein the polyphenol compounds in mixture (B) are selected from the group consisting of pyrocatechol, resorcinol, hydroquinone, phloroglucinol, pyrogallol, hexahydroxybenzene, usnic acid, acylpolyphenols, lignins, anthocyanins, flavones, catechols, gallic acid derivatives, caffeic acid, flavonoids, polyphenol derivatives, and extracts from Camellia, Primula.

35.

The composition according to claim 34, wherein said mixture (B) contains additional generally recognized as safe flavoring agents selected from (a) phenols, (b) lipophilic esters, (c) terpenes, (d) acetals, (e) lipophilic aldehydes, (f) essential oils, (g) lipophilic acids, and their derivatives.

36.

The composition according to claim 35, wherein said mixture (B) contains from 0.001% to 25% by weight, of said additional generally recognized as safe flavoring agents (a) to (g).

37. The composition according to claim 24, wherein said composition consists of  
generally recognized as safe flavoring agents.

38. The composition according to claim 24, wherein said composition additionally  
contains emulsifiers, stabilizers, antioxidants, preservatives, solvents and/or  
carriers.

39. A method for improving the keeping quality of microbially perishable products,  
by adding to the said microbially perishable product an antimicrobial composition  
comprising

- (A) a mixture free of polyphenol compounds and benzyl alcohol, said mixture  
comprising at least two generally recognized as safe flavoring agents and  
at least one hydrophilic non-alcoholic generally recognized as safe  
flavoring agent; or
- (B) a mixture comprising an alcoholic generally recognized as safe flavoring  
agent selected from the group consisting of benzyl alcohol and  
polyphenol compounds, and at least one hydrophilic non-alcoholic  
generally recognized as safe flavoring agent;

wherein said hydrophilic, non-alcoholic, generally recognized as safe flavoring  
agent comprises an organic acid containing from 1 to 15 carbon atoms or  
physiologically acceptable salt thereof or hydrophilic acetate or hydrophilic  
aldehyde and (A) comprises at least two lipophilic alcoholic generally recognized  
as safe flavoring agents.

40. The method according to claim 39, wherein said composition is added to said microbially perishable product in an amount of from 1 ppm to 10% by weight.
41. The method according to claim 40 wherein said composition is added to said microbially perishable product in an amount of from 0.001% to 0.5% by weight.
42. A method for improving the keeping quality of a microbially perishable product in which the surfaces of the product are treated with one or more processing aids comprising the antimicrobial composition of claim 1.
43. The method according to claim 42, wherein said processing aid is employed in an amount of from 0.01 to 5 g per kilogram of the product.
44. The method according to claim 43 wherein the processing aid is employed in vaporized form in an amount of 0.01 g/m<sup>2</sup> to 10 g/m.
45. A microbially perishable product containing the antimicrobial composition of claim 1.

#### REMARKS

The purpose of this amendment is to place the claims in better form under United States Patent practice.

The foregoing amendments do not introduce new matter into the present Application, and, therefore should be entered without objection. Support is provided for them as follows: